

AMENDMENTS TO THE CLAIMS

1. (Original) A process for reducing the formation of acrylamide during the heating of amino compounds in the presence of reducing substances, which comprises, before the heating, mixing the amino compounds with ascorbic acid and/or vitamin E.
2. (Original) A process as claimed in claim 1, wherein the amino compounds are heated in the presence of reducing sugars.
3. (Currently amended) A process as claimed in ~~either claim 1 or 2~~ claim 1, wherein the amino compounds are amino acids or proteins.
4. (Original) A process as claimed in claim 3 for reducing the formation of acrylamide during the heating of asparagine or asparagine-containing proteins.
5. (Currently amended) A process as claimed in ~~any of claims 1 to 4~~ claim 1 for reducing the formation of acrylamide at temperatures above 90°C.
6. (Original) A process as claimed in claim 5 at temperatures in the range from 120 to 250°C.
7. (Currently amended) A process as claimed in ~~any of claims 1 to 6~~ claim 1 for reducing the formation of acrylamide during the heating of foods and animal feeds.
8. (Original) A process as claimed in claim 7 in the heating of starchy foods.
9. (Original) A process as claimed in claim 8 for reducing the formation of acrylamide during the baking, pan-frying, boiling or deep-fat frying of potato- and cereal-containing foods.
10. (Currently amended) A process as claimed in ~~any of claims 1 to 9~~ claim 1, wherein the formation of acrylamide is reduced by from 60 to 99%.
11. (Currently amended) A process as claimed in any of claims 1 to 10, which comprises, before the heating, the amino compounds mixing with L-ascorbic acid or sodium L-ascorbate.
12. (New) A process as claimed in claim 5 at temperatures in the range from 150 to 200°C.

13. (New) A process as claimed in claim 1, wherein the formation of acrylamide is reduced by from 75 to 90%.